



## MONASTERIOLO SEMI SECO

### REGION

DO Cava

### TYPE OF WINE

Semi Seco

### VARIETAL

40% Macabeo, 30% Xarel.lo and 30%Parellada

### PRODUCTION METHOD

Cava made using the strictest traditional method. Second fermentation in bottle and ageing in our cellars. Made from selected grapes from our own vineyards.

### TASTING NOTE

Lemon yellow colour. An elegant Cava, medium dry in style, with a fresh bouquet of citrus fruit. Well balanced, with a fine mousse and a pleasant finish.

### FOOD MATCH

Delicious with appetizers, soups and white fish dishes and a pleasant accompaniment to hors d'oeuvres.

6°C

